

REMARKS

In response to the Office Action dated February 8, 2002, Applicant has amended the specification and claims to more clearly set forth Applicant's invention. No new matter has been added. Applicant is also submitting herewith a Letter to the Chief Draftsperson requesting amendment of the drawings to show reference numeral 123 on the conveyor. No new matter has been added.

The specification has been amended to provide consistency between the language of the claims and the specification. Line 6 of page 7 has been amended to name the previously described conveyor and cooling racks as a customer delivery station. Page 6, line 12 has been amended to indicate that the previously disclosed keyboard control 98 is an electronic consumer interface. Page 7 of the application has been amended to read "Customers or consumers". This is clearly the case since lines 19-20 of page 7 of the specification state that "the customer can order the baked food product from his or her home." Clearly, the customer is a consumer. Page 7, line 17 has been amended to indicate that telephone 126 or a home computer hooked into the processor 18 and keyboard 98 are also part of the consumer electronic interface. Applicant has amended the specification to correlate the elements previously set forth in the specification with the claim language. No new matter has been added.

Applicant has amended claims 1 and 19 to overcome the Examiner's rejections under 35 USC 112. Claim 2 has been canceled.

The Examiner has continued to reject the claims on the basis of 35 USC 103. Applicant has claimed a method of providing freshly baked goods to a consumer on demand. The prior art does not teach or suggest providing a machine at a desired location with a consumer interface housing a customer delivery station which permits a consumer to order either at the machine or remotely a freshly baked product from the machine, directing a dough making apparatus with a

process control unit to feed raw materials from storage devices, controlling the dough making apparatus with the process control unit, and delivering the finished product to said consumer at a delivery station. It is respectfully submitted that none of the prior art taken together teach, disclose or suggest such an arrangement.

If the Examiner has any further questions, Applicant's attorney may be reached at (248) 647-6000.

Attached hereto is a marked-up version of the changes made to the specification and claims by the current amendment. The attached page is captioned "Version with Markings to Show Changes Made."

Respectfully submitted,



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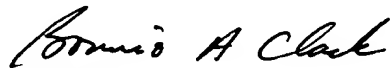
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Bonnie A. Clack

VERSION WITH MARKINGS TO SHOW CHANGES MADE
IN THE SPECIFICATION:

The paragraph beginning on line 4 of page 1 has been amended as follows:

This application is a continuation of Application Serial No. 08/940,107 filed September 29, 1997, which is a continuation-in-part of Application Serial No. 08/547,412, filed October 24, 1995, which is a divisional of Serial No. 08/140,323, filed October 22, 1993, now issued as U.S. Pat. No. 5,479,850.

The paragraph beginning on line 9 of page 6 has been amended as follows:

According to the first preferred embodiment, a single large batch of dough can be generated by the food product machine of the present invention using the processing unit 18 and selecting from a wide variety of whole grains and liquid/dry ingredients. [A] An electronic consumer interface such as a keyboard control 98 can be inputted to the processor 18 to facilitate the entry of a desired recipe program for generating a batch of dough and the time of delivery.

The paragraph beginning on line 1 of page 7 has been amended as follows:

The units of dough are individually mixed and are then deposited onto the conveyor 86. The units of dough are then conveyed into the proofing unit 88 as previously described where the dough is raised. A series of individual baking ovens such as ovens 118, 120, 122 are provided for receiving, respectively, each unit of dough. The ovens then bake the dough as conventionally taught and deposit the baked dough onto a customer delivery station such as a conveyor 123 or cooling racks.

The paragraph beginning on line 14 of page 7 has been amended as follows:

The grain based food product machine of the present invention may be conveniently located in a retail store outlet, such as a supermarket. Customers or consumers can come into the store and custom order a baked food product to their own recipe criteria for immediate delivery or delivery at some future time. As a further convenience, the consumer electronic interface may include distal input such as that indicated by telephone 126 or a home computer [could be] hooked into the processor 18 and keyboard 98 such that the [customer] consumer can order the baked food product from his or her home and automatic billing can be incorporated into the control unit 18 for this mode.

IN THE CLAIMS:

Claim 1 has been amended as follows:

- 1 1. (Five Times Amended) An automated process for producing a range
2 of grain based baked food products from a supply of raw materials comprising:
3 providing one machine at a desired location, said machine having (a) an
4 electronic process control unit and (b) an electronic consumer interface (c) a housing,
5 and (d) a customer delivery [device] station, said machine containing a plurality of
6 storage devices having raw ingredients, a dough making apparatus and a baking
7 station, said consumer interface having one from a group comprised of a keyboard, an
8 automated phone answering device, and a modem for connection to a remote
9 computer for receiving an order from a consumer, said order including a quantity and
10 a type of food product;
11 connecting said consumer interface electronically with said control unit;

12 storing a plurality of recipes for producing a plurality of baked food products
13 in said process control unit;
14 receiving an order from a consumer and with said [customer] consumer
15 interface;
16 directing said dough making apparatus with said process control unit to feed
17 said raw ingredients from said plurality of storage devices into said dough making
18 apparatus to mix the ingredients according to said order;
19 controlling said dough making apparatus with said process control unit to
20 sequentially deliver said mixture of ingredients to a baking station for a predetermined
21 time to produce a finished product; and
22 delivering said finished product to said consumer at said delivery station.

Claim 2 has been canceled.

Claim 19 has been amended as follows:

1 19. (Three Times Amended) The method of claim 1, wherein said
2 [initiating] directing step includes determining a start time for initiating the dough
3 making apparatus which is a predetermined period of time before the time for delivery
4 such that the food products are produced for delivery at the time for delivery.